



Jordan Inspector Périguey Chenin Blanc 2015

THE WINES OF  
**JORDAN**  
STELLENBOSCH



### BACKGROUND

Named after Louis Albert Périguey, the 19<sup>th</sup> Century Inspector-General of Vineyards in the Cape, who led the fight against phylloxera and supervised the importation of American rootstocks onto which the various vineyard varieties were grafted.

### LOCATION & CLIMATE

The distinct ravine which embodies Stellenbosch Kloof harnesses all the qualities of a well-orientated compass. Varying elevations and aspects allows us to grow a selection of classic varieties to specific sites that optimise this expression through their location. The cooler south- and east-facing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with maritime influences from False Bay, 14km to the south, and a refreshing breeze channelled from the West Coast's Benguela current 24km to the north-west. These two breezes culminate at the top end of the ravine and bring in early morning mists, especially from False Bay. Consequently, temperatures in our meso-climate can be measured at least 3° Celsius cooler than inland Stellenbosch during ripening periods. This adds a unique characteristic to Jordan wines.

### APPELLATION

Wine of Origin Stellenbosch.

### SOIL

Decomposed granite and loam.

### ASPECT

Cool south- and east-facing vineyards, 220m above sea level.

### AGE OF VINES

34 years old.

### CLONES

Montpellier

### BLEND

100% Chenin Blanc

### ANALYSIS

**Alc:** 13.45%

**Total Acid:** 5.5g/l

**pH:** 3.36

**Residual Sugar:** 2.7g/l

### TASTING NOTES

French oak adds style and class to this magical grape. A contemporary and deliciously mouth-filling experience of white pear, quince and green pineapple interlaced with a spicy complexity.

### HARVESTING

The grapes were harvested between the 2nd of February and the 17th of February 2015 between 21.7 – 22.4°B.

### WINEMAKING & MATURATION

After gentle pressing followed by cold-settling for 2 days, the juice was barrel-fermented in 228L second and third-fill Burgundian-shaped barrels, and matured "sur-lie" in the barrel for 8 months with occasional "barrel rolling" to add richness to the palate. To accentuate the fresh citrus flavour, 45 % tank-fermented Chenin Blanc was blended with the barrel fermented portion.

### ACCOLADES

- 2013- National winner at 2014 SA Terroir Wine Awards
- 2012- Silver Medal at the 2013 Decanter World Wine Awards
- 2012- 92 points in the Tim Atkins SA Wine Report 2013
- 2007- Best Museum Class Trophy at the Old Mutual Trophy Wine Show 2012

### FOOD SUGGESTION

Perfect with mild Thai curries or grilled chicken.